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Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Prepare a Safe and Delicious Thanksgiving Turkey for Your Guests

It is the time of year again when celebrity chefs and cooking magazines are advocating the newest trends in cooking a turkey. Whether you use a tried-and-true recipe or a creative new method, FSIS wants to help you cook it safely. Once you choose a recipe, pair these steps with your cooking instructions to prepare a turkey that is both delicious and safe for your family.

“Job number one for our agency is making sure that food is safe before it gets to market,” said Under Secretary Elisabeth Hagen. “Additionally, we want to remind consumers that they will reduce their chance of foodborne illness by following four basic steps—clean, separate, cook and chill.” She added, “A Thanksgiving turkey is only ready to serve to guests when it’s safe—that’s when the thickest part of it has reached 165 °F as measured with a food thermometer. Keeping hands and surfaces clean, separating raw meat from food that will not be cooked, and properly storing leftovers are all steps Americans can take to prevent foodborne illness on Thanksgiving and always.”

For step-by-step details on how to safely handle and prepare a Thanksgiving turkey, starting from the day you bring it home from the market to the day of the big meal, go to www.fsis.usda.gov/News_&_Events/NR_110811_01/index.asp.

FSIS has step-by-step videos in English and Spanish on safely thawing, stuffing, roasting, brining, deep frying, smoking and grilling a turkey at YouTube.com/USDAFoodSafety. For more information about cooking turkey and other holiday meats, such as pheasant, capon, duck or goose, as well as stuffing, visit www.fsis.usda.gov/Fact_Sheets/Seasonal_Food_Safety_Fact_Sheets.

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Export Requirement Updates



There are no updates reflected in this week's Export Library Requirements.

Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Office.

Office of Public Affairs and Consumer Education

Acting Assistant Administrator
Carol Blake

Executive Staff
Brian Mabry, Acting CPA Director
Greg DiNapoli, Deputy Director

Editor
Ndidi A. Mojay

Assistant Editor
Alexandra Tarrant

Editor-at-Large
Joan Lindenberger

USDA Holds Public Meeting for the 43rd Session of the Codex Alimentarius Commission on Food Hygiene

The USDA Office of Food Safety and the Food and Drug Administration will hold a public meeting to provide information and receive public comments on agenda items, as well as draft U.S. positions to be discussed at the 43rd Session of the Codex Alimentarius Commission Committee on Food Hygiene (CCFH), to be held Dec. 5-9 in Miami, Fla.

The public meeting will be held on Tuesday, Nov. 15, from 1-4 p.m. ET, at USDA's Jamie L. Whitten Building, Room 107-A, 1400 Independence Ave., S.W., Washington, D.C. To participate via teleconference, dial (888) 858-2144 and enter the pass code 6208658.

The following items, among others, will be discussed during the public meeting:

- Matters arising from the work of the Food and Agriculture Organization, World Health Organization and other International Intergovernmental Organizations.
- Proposed draft guidelines for control of specific zoonotic parasites in meat: *Trichinella spiralis* and *Cysticercus bovis*.
- Proposed draft guidelines on the application of general principles of food hygiene to control viruses in food.
- Draft revision of the Principles for the Establishment and Application of Microbiological Criteria for Foods.
- CCFH work priorities and new assignments.

Documents and agenda items related to the 43rd Session of the CCFH will be available on the Codex website at www.codexalimentarius.net/current.asp. For more information and to submit comments, contact Jenny Scott at (240) 402-2166 or jenny.scott@fda.hhs.gov.

For general information, contact Barbara McNiff at (202) 690-4719 or Barbara.McNiff@fsis.usda.gov.

Get Answers at *AskFSIS*

AskFSIS is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures.

In addition, *AskFSIS* offers Really Simple Syndication (RSS) feeds that link back to the Q&As. To view recently posted topics, visit <http://askfsis.custhelp.com/>.

Sampling of Imported Product

http://askfsis.custhelp.com/app/answers/detail/a_id/1705

Livestock Used for Research

http://askfsis.custhelp.com/app/answers/detail/a_id/1709

Updates on FSIS Testing for *E. coli*

Weekly updates for the agency's raw beef *E. coli* sampling program are posted on the FSIS website.

For comparative previous and current year results, go to www.fsis.usda.gov/Science/Ground_Beef_E.coli_Testing_Results/index.asp.

FSIS to Delay Nutrition Labeling Rule to March 1, 2012

FSIS is delaying the effective date of the final rule that will require nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products and ground or chopped meat and poultry products. The original effective date of the final rule was January 1, 2012, and it is now being delayed until March 1, 2012.

The delay will ensure that industry has adequate time to comply with the requirements of the final rule. A Federal Register notice announcing the delay of the effective date is forthcoming.

USDA Announces Final Webinar for Nutritional Labeling

FSIS is hosting a series of webinars to provide guidance on the upcoming rule on nutrition labeling of single-ingredient meat and poultry products and ground or chopped meat and poultry products, which will take effect on Jan. 1, 2012. The last webinar of the series will be held on Dec. 13 at 2 p.m. ET.

To access the webinar, log onto <https://connect16.uc.att.com/usda/meet/?ExEventID=85277207> and follow the on-screen instructions. For questions, contact Kristin Goodwin at (301) 504-0878 or kristin.goodwin@fsis.usda.gov.

FSIS Policy Updates

FSIS issues notices and directives to protect public health. The following policy update was recently issued:

Notice 59-11, *Revisions to Salmonella and Campylobacter End-Of-Set Letters*

Notice 60-11, *Certifying Products Under Export Verification (EV) Programs*

Notice 61-11, *Reviewing Establishment Salmonella Control Programs for Raw Classes of Meat or Poultry Product*

All notices and directives are available at www.fsis.usda.gov/Regulations_&_Policies/index.asp.